



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 30, 2018

The Tea Garden Ltd.
328 Conception Bay Highway, Holyrood, NL

Seasonal Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|---|---|
| | Type | Code - Description | |
| Food - Seasonal Renewal Aug 09, 2018 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Corrected During Inspection Maintain temperature at 4 C or lower for the Dessert cooler |
| | | 404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam. | Corrected During Inspection Chemical bottles must be properly labeled |
| | Non-Critical Item(s) | 801 - Proper location of thermometers and thermometers working accurately | Accurate thermometers required for refrigerators |
| Food - Seasonal Renewal Jun 16, 2017 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Outside exhaust vent requires cleaning |
| | | 803 - Chemical Test Kits and/or Papers provided | No test strips are available for verifying concentration of sanitizing solution |